

# PEAY VINEYARDS

## 2005 ESTATE MARSANNE/ ROUSSANNE, SONOMA COAST

### TASTING NOTES

We made very little Roussanne in 2005 due to the poor set and cool weather. As a result, the blend in 2005 is the reverse from previous vintages to 60% Marsanne and 40% Roussanne.

The 2005 Marsanne/Roussanne is floral with notes of clover honey, mango, orange zest, mascarpone and poached pears. The mouth feel is silky with medium weight and low alcohol. There is impeccable balance on the palate with a clear mineral, limestone and chalk streak that comes to the fore in the mid-palate and persists in the finish. The result is a harmonious and elegant blend. Marsanne/Roussanne evolves considerably in the bottle as you age it. If you decide to drink when young, please decant for a few minutes and serve at cellar temperature to capture its full charm and complexity.

### WINEMAKING NOTES

Clones: 60% Marsanne, 40% Roussanne,  
Harvest dates: October 23<sup>rd</sup> and November 10<sup>th</sup>  
Primary fermentation: Whole cluster pressed in 100% indigenous in 5 year old French oak barriques  
Secondary fermentation: 100% malolactic fermentation  
Aging: No new oak, aged sur lies for 11 months, unfined and unfiltered  
Production: 50 cases

### PEAY VINEYARDS

Peay Vineyards is located in the northwestern corner of the "true" Sonoma Coast approximately 4 miles from the Pacific Ocean near Sea Ranch. The vineyard sits high on a south facing hilltop formed by the Wheatfield Fork of the Gualala River. The soil type is Ohlson formation. This 10 million year old sediment formation is comprised of fine, silty sand and 20-30% clay in the sub soils. The nutrient poor soil is very low vigor.

Our climate is warm/mild during the day and cool/cold at night with temperatures rarely exceeding ninety degrees with average temperatures in the high seventies/low eighties. The vines sit at 900 feet often enveloped by the coastal fog that shoots up the canyon from the ocean. This accounts for our long growing season and greater development of phenological components of ripeness, fruit complexity and expression of terroir.

We planted the first 30 acres of our 48 acre vineyard in 1998 with the remaining planted in 2001 and 2002. We grow and produce **Pinot noir, Syrah, Chardonnay, Viognier and Roussanne/Marsanne**. 2001 was our first vintage. Case production is extremely limited. We sell, and will continue to sell, fruit to a handful of premier wineries including Williams Selyem Winery. Our winemaker and partner is Vanessa Wong, formerly winemaker at Peter Michael Winery.